

## Clément Lavallée Chablis Chante Merle

### ABOUT THE ESTATE

- After several years of oenology studies all around the world, Clément Lavallée has created his own label in his home appellation of Chablis.
- With 14 hectares of vines in Chablis, Côtes d'Auxerre, and Saint-Bris, Clément is committed to elevating the prestige of northern Burgundy.
- Clément works with organic philosophies, avoiding the use of herbicides and chemicals in the vineyards.
- Work in the cellar is also natural, with indigenous yeast fermentation, no sulfur during pressing, and gravity used for moving the wine.
- Clément is part of a new generation of winemakers that are exploring the vast potential that still lies undiscovered throughout Burgundy.

### APPELLATION

Chablis

### SUB-REGION

Chablis

### GRAPE VARIETY

100% Chardonnay

### FARMING

Sustainable, Organic

### SOIL

Kimmeridgian marls and clay

### VINEYARDS & VITICULTURE

From a 32-year old plot over 1.35 ha. Clay-limestone soil that changes as it travels down the hill - the top part of the plot has more clay, while the bottom part has more limestone.

### HARVEST & VINIFICATION

Pneumatic pressing, settling via gravity. Fermentation with indigenous yeasts and natural malolactic fermentation in oak and tank. Elevage for 11 months in 228L barrels (1-5 years old) for 60% of the production and 40% in stainless steel. After assemblage, elevage for an additional nine months in stainless steel. No fining or filtration. Pumping throughout winemaking is limited, as gravity is preferred.

### ALCOHOL BY VOLUME

13.3

### PACK SIZE

12x750mL

